

XP-002062024

1/1 - (C) WPI / DERWENT
AN - 93-251728 c32!
AP - HU910003044 910924; HU910003044 910924; HU--62771
PR - HU910003044 910924
TI - Animal feed mixt. additive based on a soybean and fat mixt. - is produced by hydrothermally treating ground soybean, extruding to form flakes, mixing with fat in tubular mill, etc.
IW - ANIMAL FEED MIXTURE ADDITIVE BASED SOY FAT MIXTURE PRODUCE HYDROTHERMAL TREAT GROUND SOY EXTRUDE FORM FLAKE MIX FAT TUBE MILL
IN - BERINE S E; FODOR I; SUSAN L; SZUCS L; BERINE S
PA - (SUSA-I) SUSAN L
- (BERI-I) BERINE S
- (FODO-I) FODOR I
- (SZUC-I) SZUCS L
PN - HU62771 A 930628 DW9332 A23K1/16 000pp
- HU208618 B 931228 DW9405 A23K1/16 000pp
ORD - 1993-06-28
IC - A23K1/16 ; A23L1/20
FS - CPI
DC - D13
AB - HU--62771 Ground soy bean is subjected to hydrothermic treatment and extruded to form flakes. Its temp. is set at 60-70 deg.C and simultaneously the temp. of fat is set at 40-50 deg. The flaked soy bean is mixed with 15-25% by mass of fat in a conventional tubular mill, having 350 mm dia. drum and adjustable rotary knife running at 1000 rpm, with the product stream velocity set at 0.3m/sec.
- Equipment including the known soy-bean flake producing extruder, comprises:- extruder, discharges soy-bean flakes on a moving belt cooler on which a flake temp. of 60-70 deg.C is established. The cooler feeds flakes into the buffer tank(s) which is discharged by a screw feeder into one opening of the tubular mixer. The other opening of the mixer is supplied with fat through measuring and control devices. Fat is supplied from a heated tank which maintains the fat temp. at 40-50 deg.C. A pressure control valve and a pressure indicator (10) are located at the discharge of the fat heater tank. The discharge of the tubular mixer can be connected to an automatic weigh-scale

METHOD AND APPARATUS FOR PRODUCING THE MIXTURE OF SOYA AND FAT USABLE FOR FODDER MIXTURES

Publication number: HU62771

Publication date: 1993-06-28

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EVA; FODOR IMRE

Applicant: SUSAN LAJOS; SZUECS LASZLO; BERINE SARKADI
EVA; FODOR IMRE

Classification:


- international: **A23K1/16; A23L1/20; A23K1/16; A23L1/20; (IPC1-7):**
A23K1/16; A23L1/20

- European:

Application number: HU19910003044 19910924

Priority number(s): HU19910003044 19910924

Also published as:

 HU208618 (I

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Abstract of HU62771

Ground soy bean is subjected to hydrothermic treatment and extruded to form flakes. Its temp. is set at 60-70 deg.C and simultaneously the temp. of fat is set at 40-50 deg. The flaked soy bean is mixed with 15-25% by mass of fat in a conventional tubular mill, having 350 mm dia. drum and adjustable rotary knif running at 1000 rpm, with the product stream velocity set at 0.3m/sec. - Equipment including the known soy-bean flake producing extruder, comprises:- extruder, discharges soy-bean flakes on a moving belt cooler on which a flake temp. of 60-70 deg.C is established. The cooler feeds flakes into the buffer tank(which is discharged by a screw feeder into one opening of the tubular mixer. The other opening of the mixer is supplied with fat through measuring and control devices. Fat is supplied from a heated tank which maintains the fat temp. at 40-50 deg.C. A pressure control valve and a pressure indicator (10) are located at the discharge of the fat heater tank. The discharge of the tubular mixer can be connected to an automatic weigh-scale

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